

*a summer sonnet*  
**HOSTING GUIDE**

**SOURCING CHECKLIST**

- canape plates
- large dinner plates
- white napkins
- gold rimmed wine glasses
- clear stemmed wine glasses
- natural linen table runner
- clear vases
- flower shears/kitchen scissors
- greenery
- pieces of driftwood
- jute twine
- lavender
- camomile
- printable sonnet

**SHOPPING LIST**

- fresh chives
- fresh parsley
- fresh basil
- fresh mint
- garlic clove
- extra virgin olive oil
- lemon
- 8 oz goat cheese
- 1 package cream cheese
- lobster tails (1 per person)
- 1 lb shrimp
- red onion
- asparagus
- zucchini
- kale
- raw almonds


## PRINTABLE MENU

*SUMMER HAS COME WITH SORTED  
GREENS,  
FLOWING FIELDS WITH POPS OF  
RED,  
THE BOUNTY OF HARVEST.  
WE TAKE STROLLS BY THE SEA  
& FINISH WITH THE  
SWEETNESS OF SUMMER NIGHTS.  
SURROUNDED BY COMMUNITY,  
STARS  
GLIMMERING WITH  
PROMISE, HOPE, AND  
DESTINY*

## PRINTABLE RECIPE CARDS



### GRILLED LOBSTER TAILS

 20 minutes

 6

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#### INGREDIENTS

6 lobster tails  
1 T chopped fresh chive  
1 T chopped fresh parsley  
1 garlic clove, minced  
3 T organic extra virgin olive oil  
salt and pepper, to taste  
1 lemon, in wedges for garnish

Find more at:  


#### DIRECTIONS


Begin by piling charcoal and getting coals started. (Once coals have turned to ash, it's time to get grilling.) Under cold water, rinse lobster tails and remove any grit. Place on a cookie sheet lined with paper towel and pat dry. Using kitchen shears, cut the shell in half, moving in a straight line from top to bottom of tail. Set to the side and let rest.

Meanwhile clean fresh herbs and dry. Using a knife chop thoroughly and mince garlic. Place salt, pepper, fresh herbs, and garlic in olive oil. Allow to sit for 10 minutes so flavors can meld throughout the extra virgin olive oil. Using a silicone pastry brush, brush herb infused olive oil on both sides of lobster tail, reserving half for grilling. Sprinkle liberally with freshly grated salt and pepper.

Place lobster tails on the grill shell side down. Grill for 7-8 minutes. Halfway through the grill time, brush the remaining herb infused olive oil over the underside of the lobster. Avoid as many flare ups from the grill if possible. Lobster will be done when tails have a lovely red and pink color. Serve alongside grilled shrimp or side salad.



### HEIRLOOM TOMATO SALAD + WHIPPED CHIVE GOAT CHEESE

 20 minutes

 6

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#### INGREDIENTS

1 C organic chives, split and minced  
1/2 C organic basil, minced  
4-5 organic heirloom tomatoes  
3 T extra virgin olive oil  
1/2 C red onion, sliced into thin rounds  
4 oz goat cheese  
8 oz cream cheese  
salt and pepper, to taste

Find more at:  


#### DIRECTIONS

Clean veggies and herbs. Rough chop tomatoes and mince the herbs. Place in a bowl with thinly sliced red onion rounds. Drizzle olive oil and add salt and pepper to taste. Set aside.


Meanwhile in a small food processor, add goat cheese, cream cheese, and remaining chives. Salt and pepper to taste. If mixture is struggling to combine, add a bit of olive oil until desired consistency is achieved.

Serve alongside toasted crostini, olives, and a variety of cheeses.  
Cheers!

## PRINTABLE RECIPE CARDS



### ZUCCHINI RIBBON + ASPARAGUS SALAD

 20 minutes

 6

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#### INGREDIENTS

3 organic, locally grown zucchini  
1 bunch of asparagus  
2 C organic baby kale  
Juice of two lemons  
1/4 C red onion, sliced in thin rounds  
4 T organic extra virgin olive oil  
2 cloves of garlic, minced  
3 T fresh parsley, torn  
3 T fresh mint, torn  
1/2 C raw almonds, chopped  
2 oz goat cheese, crumbled  
salt and pepper, to taste

Find more at:

*glisten & grace*

#### DIRECTIONS

Rinse produce and pat dry with paper towel. Using a vegetable peeler or a spiralizer, cut zucchini into ribbons. Place in bowl for serving. Clean asparagus and remove the woody part of the stem. Cut stalks into 1 inch pieces and place in salad bowl. Add herbs, kale, red onion, and rough chopped almonds. In a smaller side bowl, juice 2 lemons. Slowly drizzle in extra virgin olive oil and whisk until emulsified. Season with salt and pepper to taste. Pour over salad and toss. Top with crumbles of goat cheese and fresh ground black pepper. Serve and enjoy!

#### PLAYLIST

Find our summer playlist on [Spotify](#).

#### HOSTING YOUR OWN GATHERING?

We'd love to see it! Use the #GGgathers on [Instagram](#) to share your images.

#### FIND MORE AT:

glisten & grace